

## www.rivcoeh.org

### FOOD ESTABLISHMENT INSPECTION FORM

| FACILITY NAME Tutti Frutti Frozen Yogurt |                 |                    |                   |                  |                                     | 8/30/2019  | TIME IN<br>11:00 AM |  | TIME OUT<br>1:30 PM |         |    |
|--|-----------------|--------------------|-------------------|------------------|-------------------------------------|------------|---------------------|--|---------------------|---------|----|
|  |                 |                    |                   |                  | FACILITY DESCRIPTION Not Applicable |            |                     |  |                     |         |    |
| PERMIT HOLDER                            | PERMIT HOLDER   |                    |                   |                  |                                     | EMAIL      |                     |  |                     |         |    |
| Jin B Chung                              |                 |                    |                   |                  |                                     | jbhsyd@hot | mail.com            |  | Major Vio           | lations | 1  |
| PERMIT #                                 | EXPIRATION DATE | SERVICE            | REINSPECTION DATE | FACILITY PHONE # | PE                                  | DISTRICT   | INSPECTOR NAME      |  |                     |         |    |
| PR0064019                                | 02/28/2020      | Routine inspection | 9/06/2019         | (951)280-0790    | 2620                                | 0051       | Sarah Miller        |  | Points Dec          | ducted  | 20 |

The conditions listed below correspond to violations of the <u>California Health and Safety Code</u> and/or <u>Riverside County Ordinances</u> and must be corrected as indicated by the enforcement officer. The Department of Environmental Health appreciates your cooperation.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge determined by Riverside County Ordinance 640.

Major / Minor Violations: Major Violations are those that pose an imminent risk to public health and warrant immediate closure of the food facility or immediate correction. Minor Violations are those violations that do not pose an imminent public health risk, but do warrant correction.

GRADE REPRESENTS THE FOLLOWING RANGES: A = 100-90 Passed inspection / meets minimum health standards. B = 89-80 Did not pass inspection / does not meet minimum health standards. C = 79-0 Failed inspection / conditions exist which may pose a potential or actual threat to public health and safety. The facility is required to display a grade card in a conspicuous place selected by the Enforcement Officer. The grade card shall not be concealed and can only be removed or relocated by the Enforcement Officer per County Ordinance 492 / County Code Section 8.40.020

В

SCORE 80

OUT = Out of compliance

| Oı | n = In com | oliance COS = Corrected on-site                                 | 0   | N/O | = Not | observe |
|----|------------|---|-----|-----|-------|---------|
|    |            | DEMONSTRATION OF KNOWLEDGE                                      | cos | MAJ | OUT   |         |
| ln | N/A        | 1. Food safety certification                                    |     |     | 2     | ln      |
|    |            | Jin Bok Chung; Prometric 05/14/2020                             | ·   |     |       | In      |
|    |            | EMPLOYEE HEALTH AND HYGIENIC PRACTICES                          |     |     |       | In      |
| ln |            | 2. Communicable disease; reporting, restrictions and exclusions |     | 4   |       |         |
| ln | N/O        | 3. No persistent discharge from eyes, nose, and mouth           |     |     | 2     | In      |
| ln | N/O        | 4. Proper eating, tasting, drinking or tobacco use              |     |     | 2     |         |
|    |            | PREVENTING CONTAMINATION BY HANDS                               |     |     |       |         |
| In | N/O        | 5. Hands clean and properly washed; gloves used properly        |     | 4   | 2     | In      |
| In |            | 6. Adequate handwashing facilities supplied and accessible      |     |     | 2     |         |
|    |            | TIME AND TEMPERATURE RELATIONSHIPS                              | ·   |     |       |         |
| ln | N/O N/A    | 7. Proper hot and cold holding temperatures                     | +   | 4   | 2     | In      |
|    |            |   |     |     |       | - 1     |

| ln |     |      | 6. Adequate handwashing facilities supplied and accessible |   |   | 2 |
|----|-----|------|--|---|---|---|
|    |     |      | TIME AND TEMPERATURE RELATIONSHIPS                         |   |   |   |
| ln | N/O | N/A  | 7. Proper hot and cold holding temperatures                | + | 4 | 2 |
| In | N/O | (N/A | 8. Time as a public health control; procedures and records |   | 4 | 2 |
| In | N/O | (N/A | 9. Proper cooling methods                                  |   | 4 | 2 |
| ln | N/O | (N/A | 10. Proper cooking time and temperature                    |   | 4 | 2 |
| In | N/O | (N/A | 11. Proper reheating procedures for hot holding            |   | 4 |   |
|    |     |      | PROTECTION FROM CONTAMINATION                              |   |   |   |
| ln | N/O | N/A  | 12. Returned and re-service of food                        |   |   | 2 |
| In |     |      | 13. Food: unadulterated, no spoilage, no contamination     |   | 4 | 2 |
| In | N/O | N/A  | 14. Food contact surfaces: clean and sanitized             |   | 4 | 2 |
|    |     |      |  |   |   |   |

|      |     |     | FOOD FROM APPROVED SOURCES   | cos | MAJ | OUT |
|------|-----|-----|--|-----|-----|-----|
| (ln) |     |     | 15. Food obtained from approved sources  |     | 4   | 2   |
| In   | N/O | N/A | 16. Compliance with shell stock tags, condition, display                                       |     |     | 2   |
| In   | N/O | N/A | 17. Compliance with Gulf Oyster regulations  |     |     | 2   |
|      |     |     | CONFORMANCE WITH APPROVED PROCEDURES   |     |     |     |
| In   |     | N/A | 18. Compliance with variance, specialized process, and HACCP                                   |     |     | 2   |
|      |     |     | CONSUMER ADVISORY  |     |     |     |
| In   |     | N/A | Written disclosure and reminder statements provided for raw or undercooked foods               |     |     | 1   |
|      |     |     | SCHOOL AND HEALTHCARE PROHIBITED FOODS   |     |     |     |
| ln   |     | N/A | 20. Licensed health care facilities / public and private schools; prohibited foods not offered |     | 4   | 2   |
|      |     |     | WATER / HOT WATER  |     |     |     |
| (h)  |     |     | 21. Hot and cold water available   |     | 4   | 2   |
|      |     |     | Water Temperature 120°F  |     | •   |     |
|      |     |     | LIQUID WASTE DISPOSAL  |     |     |     |
| (h)  |     |     | 22. Sewage and wastewater properly disposed  |     | 4   | 2   |
|      |     |     | VERMIN   |     |     |     |
| ln   |     |     | 23. No rodents, insects, birds, or animals   |     | 4   | 2   |
| (h)  |     | N/A | 24. Vermin proofing, air curtains, self-closing doors  |     |     | 1   |

N/A = Not applicable

| SUPERVISION / PERSONAL CLEANLINESS  | OUT |
|---|-----|
| 25. Person in charge present and performs duties, demostration of knowledge | 2   |
| 26. Personal cleanliness and hair restraints                                | 1   |
| GENERAL FOOD SAFETY REQUIREMENTS  |     |
| 27. Approved thawing methods, frozen food storage                           | 1   |
| 28. Food separated and protected from contamination                         | 2   |
| 29. Washing fruits and vegetables   | 1   |
| 30. Toxic substances properly identified, stored, used                      | 1   |
| FOOD STORAGE / DISPLAY / SERVICE  |     |
| 31. Adequate food storage; food storage containers identified               | 1   |
| 32. Consumer self-service   | 1   |
| 33. Food properly labeled; honestly presented; menu labeling                | 1   |

| EQUIPMENT / UTENSILS / LINENS  | OUT |
|--|-----|
| 34. Utensils and equipment approved, good repair                                       | 1   |
| <ol> <li>Warewashing: installed, maintained, proper use, test<br/>materials</li> </ol> | 1   |
| 36. Equipment / utensils: installed, clean, adequate capacity                          | 1   |
| 37. Equipment, utensils, and linens: storage and use                                   | 1   |
| 38. Adequate ventilation and lighting; designated areas, use                           | 1   |
| 39. Thermometers provided and accurate   | 1   |
| 40. Wiping cloths: properly used and stored  | 1   |
| PHYSICAL FACILITIES  |     |
| 41. Plumbing: properly installed, good repair  | 1   |
| 42. Refuse properly disposed; facilities maintained                                    | 1   |
| 43. Toilet facilities: properly constructed, supplied, cleaned                         | 1   |
| 44. Premises; personal item storage and cleaning item storage                          | 1   |

| PERMANENT FOOD FACILITIES  | OUT |  |  |
|--|-----|--|--|
| 45. Floors, walls, ceilings: good repair / fully enclosed        | 0   |  |  |
| 46. Floors, walls, and ceilings: clean                           | 1   |  |  |
| 47. No unapproved private homes / living or sleeping quarters    | 1   |  |  |
| SIGNS / REQUIREMENTS   |     |  |  |
| 48. Last inspection report available                             |     |  |  |
| 49. Food Handler certifications available, current, and complete |     |  |  |
| 50. Grade card and signs posted, visible                         |     |  |  |
| COMPLIANCE AND ENFORCEMENT                                       |     |  |  |
| 51. Plans approved / submitted                                   |     |  |  |
| 52. Permit available / current                                   |     |  |  |
| 53. Permit suspended / revoked                                   |     |  |  |
| 54. Voluntary condemnation                                       |     |  |  |
| 55. Impound  | O   |  |  |

V 1.21 DACGNXN3C 8/31/2019 3:30 am Page 1 of 5



www.rivcoeh.org

### FOOD ESTABLISHMENT INSPECTION FORM

| FACILITY NAME              | DATE      | PERMIT#   |
|----------------------------|-----------|-----------|
| Tutti Frutti Frozen Yogurt | 8/30/2019 | PR0064019 |

## 5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

POINTS

2

**Inspector Comments:** Observed the person in charge wash her hands without soap twice, and dry her hands on a reusable towel once. Ensure hands are properly washed by using soap and single-use paper towels every time. Employees are required to properly wash their hands before handling food, during food preparation, after using the toilet room or any time when contamination may result.

Violation Description: Employees hands and exposed arms shall be kept clean, with fingernails properly trimmed. Employees are required to properly wash their hands: before handling food, equipment, or utensils; as often as necessary during food preparation, to remove soil and contamination; when switching from working with raw to ready-to-eat food; before putting on gloves and working with food; after touching body parts; after using toilet room; or any time when contamination may occur. Employees shall minimize bare hand and arm contact with non-prepackaged food that is in ready-to-eat form. Whenever gloves are worn, they shall be changed or replaced as often as handwashing is required. Approved hand sanitizer can be used in addition to proper handwashing. (113952, 113953.3, 113953.4, 113961, 113968, 113973)

## 6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

**POINTS** 

Inspector Comments: Observed the following:

2

- A) Front hand wash station without soap
- B) Back hand wash station with diluted soap in a bottle
- C) Restroom hand wash stations with diluted soap in pump bottles

Ensure all hand wash stations are properly stocked with undiluted soap in pump dispensers.

**Violation Description:** Adequate facilities exclusively for handwashing shall be provided in food preparation areas and within toilet rooms. Handwashing soap, and towels or drying device, shall be provided in dispensers. Handwashing facilities shall be clean, unobstructed, and accessible at all times for employee use. (113953, 113953.1, 113953.2, 114067(f), 114143 (e))

### 7. PROPER HOT & COLD HOLDING TEMPERATURES

**POINTS** 



**Inspector Comments:** Observed mango peach and strawberry banana yogurts ranging from 43F-50F. Person in charge stated that the yogurts had been placed in there the afternoon before. Person in charge voluntarily discarded all yogurts. Cold potentially hazardous foods shall be held at or below 41°F. Yogurt dispenser for Mango Peach and Strawberry Banana has been impounded. See violation 34 for further details.

**Violation Description:** Potentially hazardous food shall be held at or below 41#F / 45#F or at or above 135#F. Potentially hazardous food removed from proper holding temperature during preparation must be returned to proper temperature within 2 hours. Potentially hazardous food shall be received at proper temperature without evidence of temperature abuse. (113996, 113998, 114037)

### 13. FOOD: UNADULTERATED, NO SPOILAGE, NO CONTAMINATION

**POINTS** 

2

**Inspector Comments:** Observed numerous gnats in the honeydew and coffee yogurts. Ensure yogurts are protected from contamination at all times. Yogurts were voluntarily discarded by the person in charge.

**Violation Description:** All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served to be pure and free from adulteration, spoilage, and contamination. Food shall be fully fit for human consumption. (113967, 113976, 113980, 113982, 113988, 113990, 114035, 114254.3)

## 14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

**POINTS** 

**Inspector Comments:** Facility has no sanitizing test strips. Obtain test strips and ensure they are used regularly to test the concentration of the sanitizer.

Violation Description: All food contact surfaces of utensils and equipment shall be properly cleaned and sanitized. Food contact surfaces shall be clean to the sight and touch, no accumulation of dust, dirt, food residue, and other debris. (114097, 114099.1, 114099.2, 114099.4, 114099.6, 114099.7, 114101(b-d), 114105, 114109, 114111, 114113, 114115, 114117, 114118, 114123, 114125(b), 114130.2, 114130.5, 114141)

### 22. SEWAGE AND WASTEWATER PROPERLY DISPOSED

POINTS

**Inspector Comments:** Observed dirty mop water stored in the mop bucket. Properly dispose of soiled mop water into the approved sewage system.

**Violation Description:** A facility must have an approved and properly functioning plumbing system at all times. All liquid waste must drain to an approved, fully functioning sewage disposal system. Fully functional restrooms must be provided for employee use during hours of operation. (114197, 114250)

V 1.21 DACGNXN3C 8/31/2019 3:30 am Page 2 of 5



www.rivcoeh.org

#### FOOD ESTABLISHMENT INSPECTION FORM

| FACILITY NAME              |           | PERMIT#   |
|----------------------------|-----------|-----------|
| Tutti Frutti Frozen Yogurt | 8/30/2019 | PR0064019 |

## 24. VERMIN PROOFING, AIR CURTAINS, SELF-CLOSING DOORS

**POINTS** 

**Inspector Comments:** Observed fly swatter on a cart near the front. Remove fly swatter from facility as it is not an approved method of vermin proofing.

Violation Description: Each food facility shall be constructed, equipped, maintained, and operated to prevent the entrance and harborage of animals, including birds and vermin. (114259, 114259.2, 114259.3)

## 25. PERSON IN CHARGE PRESENT AND PERFORM DUTIES; DEMONSTRATION OF KNOWLEDGE

**POINTS** 

Inspector Comments: The person in charge lacked knowledge regarding the following topics:

2

- A) How to properly wash, rinse, and sanitize dishes: Person in charge demonstrated how she washes the dishes. She did not know that the dishes must be sanitized at the end. Furthermore, she stated that dishes are occasionally dried using paper towels. Inspector educated her that the dishes must be properly sanitized after rinsing, and that they should only be air dried.
- B) Cold holding temperature: The person in charge did not know the temperature at which cold potentially hazardous food should be held at. The inspector informed her that all cold potentially hazardous food should be kept at 41F or below.
- C) Properly washing produce: The person in charge stated that she does not wash the strawberries before cutting them and placing them out for self-service. The inspector educated her that all fruits and vegetables must be properly washed in the prep sink before being cut.
- D) Use of sinks: The person in charge used the warewash sink when demonstrating how to wash blueberries. The inspector educated her to always use the prep sink for washing produce.

**Violation Description:** A person in charge shall be present at the food facility during all hours of operation. The person in charge and all food employees shall have adequate knowledge and shall be trained in food safety as it relates to their assigned duties. The person in charge shall have adequate knowledge of major food allergens and must provide education to employees. (113945-113945.1, 113947, 113947.1(b)(2), 113984.1, 114075)

## 30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS

4

**Inspector Comments:** Observed a container of household "Raid" stored next to the mop sink. Remove Raid from facility as only pesticides specifically approved for use in a food facility may be used if in accordance with the manufacturer's instructions.

**Violation Description:** All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored in an approved manner which prevents contamination of food or food-contact surfaces. All poisonous or toxic substances shall be properly labeled. (114254, 114254.1, 114254.2)

### 31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

**POINTS** 

1

**Inspector Comments:** Observed bulk candies stored in opened, non-resealable packages. Food shall be stored in approved, smooth, easily-cleanable containers with tight-fitting lids. Bulk food containers shall be labeled as to the contents.

Violation Description: Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving. (114047, 114049, 114051, 114053, 114055, 114067(h), 114069(b))

## 37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS

**Inspector Comments:** Observed utensils stored in ambient water. Discontinue storing food scoops in containers of ambient water. Store utensils in water of 135F or above, or dry.

Violation Description: Utensils and equipment shall be handled and stored in an approved manner, protected from contamination. All clean and soiled linen shall be properly stored. (114067(h), 114074, 114081, 114083, 114119, 114121, 114143(a-b), 114161, 114172, 114178, 114179, 114185, 114185.2, 114185.3, 114185.4, 114185.5)

## 40. WIPING CLOTHS: PROPERLY USED AND STORED

**POINTS** 

**Inspector Comments:** Observed soiled wet wiping cloths stored on the counter or near the warewash sink. Wiping cloths used to wipe food-contact surfaces shall be used only once unless stored in an approved sanitizer solution.

Violation Description: Wiping cloths used to clean food spills shall be used only once, unless stored in an approved concentration of sanitizer solution and laundered daily. (114135, 114185.1, 114185.3(d-e))

V 1.21 DACGNXN3C 8/31/2019 3:30 am Page 3 of 5



www.rivcoeh.org

### FOOD ESTABLISHMENT INSPECTION FORM

|                            |           | PERMIT#   |
|----------------------------|-----------|-----------|
| Tutti Frutti Frozen Yogurt | 8/30/2019 | PR0064019 |

## 42. REFUSE PROPERLY DISPOSED: FACILITIES MAINTAINED

POINTS

Inspector Comments: Observed dumpsters with lids open with numerous flies in the vicinity. Maintain dumpsters covered when not in use.

**Violation Description:** All food waste and rubbish shall be kept in leakproof and rodent-proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245.1, 114245.2, 114245.3, 114245.3, 114245.4, 114245.5, 114245.7, 114257.1)

### 45. FLOORS, WALLS, CEILING: GOOD REPAIR / FULLY ENCLOSED

**POINTS** 

Inspector Comments: Observed the following:



- A) Several ceiling panels missing and/or shifted from their position. Facility shall be maintained fully enclosed. This is a repeat violation. If violation continues, further legal action may be taken.
- B) Missing electrical socket cover on the outlet near the storage racks. Replace socket cover in an approved manner.
- C) Mesh wire used in replace of a ceiling tile in the yogurt room. Replace mesh wire with an approved ceiling tile.

Violation Description: The floors, walls, ceilings finishes must be of an approved material, durable, smooth, nonabsorbent, and easily cleanable. Food facilities shall be fully enclosed. (114143 (d), 114257, 114266, 114268, 114271, 114272)

### 55. IMPOUND

**POINTS** 

Inspector Comments: Yogurt machine used for Mango Peach and Strawberry Banana has been impounded due to not being able to maintain PHF at or below 41F



**Violation Description:** Use impounded equipment or food may result in legal action. Removal of the impound tag is an interference with the performance of an Enforcement Officer's duties and an unlawful act per California Health and Safety Code, Section 114393.

V 1.21 DACGNXN3C 8/31/2019 3:30 am Page 4 of 5



### www.rivcoeh.org

### FOOD ESTABLISHMENT INSPECTION FORM

|                            |           | PERMIT #  |
|----------------------------|-----------|-----------|
| Tutti Frutti Frozen Yogurt | 8/30/2019 | PR0064019 |

## **Overall Inspection Comments**

This routine inspection was conducted due to a complaint. Further details can be found in CO0070329. At this time, this facility has failed to meet the minimum requirements of the California Health and Safety Code (80=B). A reinspection will be set for one week (9/6/2019). Ensure violations listed on this report are corrected by this date in order to be re-scored. "B" card posted. "A" card removed. "B" card must remain posted until removed by an employee of this Department. Contact Irene Goodman with any questions at (951) 273-9140.

**Did you know** that effective January 1, 2018, the California Health and Safety Code was amended to make it easier for food facilities to donate food? Please consider donating your excess food product to a local food bank, pantry, or soup kitchen. As a good faith food donor, you are protected from civil and criminal liability if the food product later causes harm to its recipient, unless the injury is a direct result of gross negligence or intentional misconduct in the preparation or handling of the donated food. See Section 171425 of the Civil Code and Sections 114432 to 114434 inclusive of the Health and Safety Code. For more information visit our website at www.rivcoeh.org.

|                  | 3 | <u> </u>                        |
|------------------|---|---------------------------------|
| Signature        |   |                                 |
|                  |   | Sarah Mitto                     |
| chung jin b.     |   | Sarah Miller                    |
| Person in Charge |   | Environmental Health Specialist |
| 08/30/2019       |   | 08/30/2019                      |
|                  |   |                                 |

V 1.21 DACGNXN3C 8/31/2019 3:30 am Page 5 of 5

### REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

Per California Health and Safety Code Section 114409 (a):

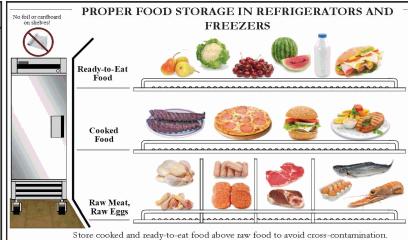
"If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

A food facility may be closed for any of the following reasons:

- · Overflowing sewage (inside or outside the facility)
- · No potable water
- · No hot water
- No electricity
- · Rodent or insect infestation
- · Any other conditions at the facility that may create an imminent public health risk

In addition to the reasons above, Per California Heath and Safety Code Section 114411:

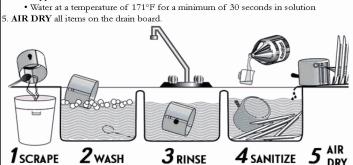
"The enforcement agency may, after providing opportunity for a hearing, modify, suspend, or revoke a permit for serious or repeated violations of any requirement of this part or for interference in the performance of the duty of the enforcement officer.3



Keep all food covered to prevent contamination

### MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A THREE COMPARTMENT SINK

- 1. SCRAPE, clean, or soak items as necessary before washing.
- 2. WASH items in detergent and hot water of at least 100°F in the first sink.
- RINSE items in clear water in the second sink.
- 4. SANITIZE by submerging each item in a sanitizing solution in the third sink. Use one of the following sanitizing methods:
  - 100ppm of a chlorine based sanitizer for a minimum of 30 seconds in the solution
  - · 200ppm of a quaternary ammonium based sanitizer for a minimum of 60 seconds
  - · 25ppm of an iodine based sanitizer for a minimum of 60 seconds in the solution



### PROPER COOLING OF FOOD IN YOUR FACILITY

Potentially hazardous foods should always be rapodly cooled.

#### TIME IS THE KEY FACTOR IN PROPER COOLING

- Foods must cool from 135°F to 70°F in 2 hours or less
- Foods must cool from 70°F to 41°F in 4 hours or less

Use one of the following methods to cool food properly:

- Break large foods down into smaller portions and place in shallow pans no more than 4 inches deep. Metal pans cool better than glass or plastic pans.
- Add ice as an ingredient to replace water used in the recipe.
- Place foods within an ice bath and frequently stir the foods to speed the cooling process
- Loosely cover foods so that heat and steam can escape during cooling.
- Arrange containers within a refrigeration unit so that air can flow properly around
- Use special equipment like chill paddles or blast chillers to rapidly bring down food temperature

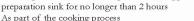
Use an accurate thermometer to verify the food is being cooled within proper timeframes



DRY

### PROPER FOOD THAWING METHODS

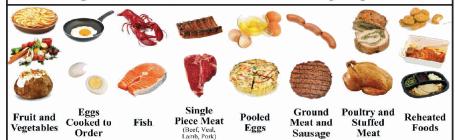
- Under refrigeration
- In a microwave oven on "defrost"
- Submerged under cold running water in an approved preparation sink for no longer than 2 hours





#### INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures



145°F 135°F 145°F 145°F 155°F 155°F 165°F 165°F for 15 seconds for 15 seconds for 15 seconds Food temperature cannot be felt - use your probe thermometer!



### FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

BLYTHE

260 N Broadway Blythe, CA 92225 Phone 760-921-5090 Fax 760-921-5085

CORONA 2275 S Main St #204 Corona, CA 92882 Phone 951-273-9140

Fax 951-520-8319

HEMET 800 S Sanderson Ave #200 Hemet, CA 92545 Phone 951-766-2824 Fax 951-766-7874

INDIO

47-950 Arabia St #A Indio, CA 92201 Phone 760-863-8287 Fax 760-863-8303

MURRIETA

30135 Technology Dr #250 Murrieta, CA 92563 Phone 951-461-0284 Fax 951-461-0245

PALM SPRINGS

554 S Paseo Dorotea Palm Springs, CA 92264 Phone 760-320-1048 Fax 760-320-1470

#### RIVERSIDE

4065 County Circle Dr #104 Riverside, CA 92503 Phone 951-358-5172 Fax 951-358-5017

DES-31 (REV 10/18)